Let's Have A Potluck

Presented By ~ "HABIT" 1990

T. 450

The first HABIT . . . Harbor Annual Best-ball Invitational Tournament . . . was held in 1977. Co-Chairmen were our longtime Club Champion contenders Doris McGuire and Electra Koeniger. The Tournament Sponsor was KDUX-FM Radio. Our intent was to host a first class one day Women's Bestball Tournament modeled along the lines of some of the excellent women's amateur golf competitions we have enjoyed at other courses. We succeeded!

The HABIT has enjoyed a full field of 68 teams every year for the past thirteen years. Most of whom come back year after year for an always certain good time. We are proud to have been sponsored by KDUX-FM, John Earley Tire Co., and present sponsor, Harbor Ford. Our sponsor's generosity allows us to keep our Tournament entry fee low, while offering a respectable prize payout. We can also thank Harbor Ford for the champagne served during awards.

In keeping with our desire to host a first class bestball event, we have this year decided to increase our one day play to a two day 36 hole Eclectic Bestball competition. Our whole purpose can be summed up as . . . if one day of HABIT is fun, then two days will be twice as much fun.

We want you to enjoy and remember our first two day HABIT with this recipe book souvenir of the time you spent with us.

We're not just a bunch of terrific golfers . . . we're great cooks too!

The 1990 HABIT Committee
Lynda Adams and Doris McGuire
Co-Chairmen

HABIT CHAMPIONS

GROSS

1977	Vicki Benzin - Rusty Galles
1978	Ann Swanson - Ruth Swanson
1979	Carole Holland - Mary Smith
1980	Tarie Pharr - Cynni Webber
1981	Electra Koeniger - Doris McGuire
1982	Sheri Claywell - Sue Jensen
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1984	Electra Koeniger - Doris McGuire
1985	D. R. Stullick - Mary Lou Skok
1986	Doris McGuire - Electra Koeniger
1987	Lynda Adams - Barbara Hoonan
1988	Doris McGuire - Electra Koeniger
1989	Sheri Claywell - Sue Jensen

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1977	Jean Snow - Betty Jean Ray
1978	Vicki Benzen - Rusty Galles
1979	Dee Pierson - Bev Rush
1980	Rhebeck - Fenton & Zaloudex - Brown
1981	Jean Snow - Yvonne Marshall
1982	Mykie Allen - Ann Correa
1983	Helen Morrill - Fran Wahlgren
1984	Dorothy Millett - Margaret Ellefson
1985	Margaret Solan - Ann McCauley
1986	Barbara Johnson - Marian Hanley
1987	Bonnie Fenton - Sharon Rhoden
1988	Patty Schillinger - Joyce Baldwin
1989	Judy Weigand - Pat Moriarty

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Romaine Vinegrette

Salad: 1 head romaine, torn
4 green onions, sliced
¼ C. grated Romano cheese
½ lb. bacon, crisp and crumbled
2 tomatoes, chopped

Dressing: 2/3 C. oil
1/3 C. vinegar
1 tsp Dijon mustard
1 clove garlic, crushed
½ tsp. oregano
salt & pepper

Put dressing in bottom of bowl. Add tomatoes and onions. Put lettuce on top. Finish with cheese and bacon. Cover tightly. Refrigerate 2 - 3 hours. Toss to serve.

Margaret Welch

CABBAGE/CHICKEN SALAD

(This is best made a day ahead and refrigerated until needed)

1 Head	Cabbage, chopped
3	Green Peppers, chopped
2 Cups	Cooked chicken (or, boil a whole fryer; reserve broth for soup, and use meat for this recipe)
2 oz.	Sliced almonds
3 tsp.	Sesame Seeds
¼ Cup	Sunflower Seeds
3-4	Green Onions, chopped

Brown to golden:

2 pkgs.	Top Ramen Noodles, broken into small pieces
3 Tbl.	Oil

Mix all ingredients together with about

1 Cup	Low-Cal Italian Dressing

Salt and pepper to taste.

Alternate dressing:

Seasoning mixes from 2 Top Ramen packages

3/4 Cup	Oil
4½ Tbl.	Rice Vinegar
4½ Tbl.	Equal

Mix together thoroughly, then add to vegetable/nut mixture.

Sharlene Sheahon

CHICKEN-BLUE CHEESE-BACON SALAD

3 Cups	Cubed cooked chicken
1 Cup	Sliced celery
½ Cup	Sliced green onions with tops
1/3 Cup	Finely crumbled blue cheese
½ Cup	Coarsely chopped toasted walnuts

Combine the above ingredients in a large bowl.

½ Cup	Picante Sauce
¼ Cup	Mayonnaise
¼ tsp.	Salt

Combine the above ingredients, mix well.

Boston lettuce leaves
2 slices crisply cooked bacon, crumbled

Mix chicken mixture with picante mixture. Chill. Spoon onto lettuce. Sprinkle with bacon. Serve with additional sauce. Makes 4 to 5 servings, about 5 cups of salad.

Lynda Adams

SPINACH SALAD DRESSING

Blend following:

1/3 Cup	Cider Vinegar
1/2 Cup	Sugar
1 Raw	Egg
1½ tsp.	Salt
2 or 3	Cloves Garlic (crushed)

Slowly add 1 cup salad oil. Blend to consistency of mayonnaise. Let sit at least 2 hours.

Spinach
2 Eggs, hard boiled
Cooked Bacon, crumbled
Mushrooms, sliced
Chopped Onion

Toss with dressing just before serving.

Marlene Rognlin

ORIENTAL CABBAGE SALAD

½ Head	Green Cabbage (shredded)
1/3 Cup	Green Onion (chopped)
½ Cup	Slivered Almonds
2 Tbl.	Sesame Seeds
½ Cup	Oil
3 Tbl.	Cider Vinegar
2 Tbl.	Sugar
1 pkg.	Top Ramen Noodles (Chicken flavor)

Combine cabbage and onions. Toast almonds and sesame seeds in 350° oven - cool.

Combine oil, vinegar, sugar, salt & pepper and seasoning packet from noodles.

Crumble uncooked noodles over salad mixture. Add toasted almonds & sesame seeds. Toss with dressing.

Roxie Bell

BROCCOLI SALAD

(Approximate Amounts)

2 Cups	Broccoli Flowerets
1 Cup	Peeled & sliced Broccoli Stems
1 Cup	Cauliflower, sliced
5 Slices	Bacon, cooked & crumbled
½ Cup	Raisins
½ Cup	Waterchestnuts, sliced

Dressing:

Mix mayonnaise, yogurt, honey and Dijon mustard to taste.

Ruth Ellison

POTATO SALAD W/RED PEPPERS & SCALLIONS

Serves 6

3 lbs.	Potatoes
¼ cup	Lite Mayonnaise
2 Tbl.	Yogurt (Plain)
2 Tbl.	Dijon Mustard
	Freshly Ground Black Pepper
1 Bunch	Scallions, chopped
1	Red Pepper, cut in small pieces

Cook potatoes in their skins, cool and remove skins. Mix together mayo, yogurt, mustard & pepper. Add the scallions & red pepper, mix well. Add the slightly warm potatoes and fold in gently.

Cover and refrigerate for at least 1 hour to allow flavor to macerate before serving.

Lorraine Snider

EASTPORT SALAD
(Make the day before)

In large bowl add 1 or 2 cloves of minced garlic and 2 Tbs. olive oil. Stir but do not stir again.

Layer as follows:

#1 - 2 or 3 cut up tomatoes
#2 - 2 heads torn romaine lettuce
#3 - 1/2 lb. bacon, cooked crisp and crumbled
#4 - 4-5 green onions
#5 - 1/4 to 1/2 cup parmesan cheese

Cover tightly overnight.

Just before serving toss with dressing.

Dressing: 1/3 Cup oil
Juice of one lemon
1/2 tsp. oregano
fresh ground pepper
(make this the day before, also.)

Doris McGuire

MARINATED GREEN BEANS

1/2 clove garlic
1 can green beans, #2½
1 onion, sliced
2 tsp sugar
1 tsp paprika
1/4 tsp salt
1/8 tsp pepper
1/8 tsp oregano
2 tsp parsley
1/2 tsp prepared mustard
5 tsp vinegar
4 Tbs. salad oil

Rub bowl with garlic, place beans and onions in bowl. Combine sugar, paprika, salt, pepper, oregano, chopped parsley and mustard in small bowl. Add vinegar. Add oil 1 Tbs at a time. Stir well. Pour over beans and onions, mixing lightly. Let stand overnight. Serve either hot or cold.

Doris McGuire

GREEN BEAN CASSEROLE

1 lb	sliced mushrooms	1 sm grated onion
1/2 cup	butter	1/3 cup flour
dab	tabasco sauce	2 1/2 cups milk (scalded)
3/4 lb	sharp cheddar cheese	
1/8 tsp	soy sauce	1 tsp salt
1/2 tsp	pepper	

2 (8 oz) cans H20 chestnuts. (Sliced and drained)
1 (3 1/2 oz) can French fried onions (crumbled)
2 (med. sized) cans of Julienne green beans.

Cook mushrooms and onions in butter for 5 minutes. Blend in flour. Add milk and cook until thick and smooth. Add cubed cheese, tabasco, soy and seasonings. Simmer until cheese is melted. Add green beans and chestnuts. Mix then put in buttered casserole. Bake at 350 for 10 minutes. Sprinkle with onions and bake 10 minutes longer.

Sheri Claywell

CHEDDAR POTATOES

4 boxes	Frozen Ore-Ida Shredded Hash Browns (thawed)
2 Cups	Grated Cheddar Cheese
½ Cup	Diced onions
1½ teas	Salt
2 Cups	Sour Cream

Mix together and bake at 350° for 45 min. to one hour. Serves 12.

Marita Caufman

POTATOES AU GRATIN

1 medium onion, chopped (about ½ cup)
2 Tbls. butter or margarine
1 Tbl. Flour
1 Tsp. Salt
¼ Tsp. Pepper
2 Cups Half-and-Half*
2 Cups Shredded natural sharp Cheddar cheese (8 ozs.)
6 medium Potatoes, sliced
¼ Cup fine dry bread crumbs

Heat oven to 375°. Cook and stir onion in butter in 2-quart saucepan until onion is tender. Stir in flour, salt and pepper. Cook over low heat, stirring constantly until mixture is smooth and bubbly; remove from heat. Stir in half-and-half and 1½ cups of the cheese. Heat to boiling, stirring constantly. Boil and stir 1 minute. Place potatoes in ungreased 1½-quart casserole. Pour cheese sauce on potatoes. Bake uncovered until top is brown and bubbly, 1¼ to 1½ hours.

Mix remaining cheese and the bread crumbs; sprinkle over casserole. Set oven control to broil and/or 550°. Broil 3 to 4 inches from heat until top is crusty and light brown, about 4 minutes (see note) 6 servings.

* 2 cups milk and 2 tablespoons butter or margarine can be substituted for the half-and-half.

NOTE: Broiling step can be omitted. Bake casserole uncovered 1 hour; sprinkle with cheese-crumb mixture. Bake until top is brown and bubbly, 15 to 20 minutes.

Mary Lou Thompson

VEGETABLE PIZZA

2 pkgs Pillsbury Crescent Rolls

Press together in jelly roll pan (cookie pan with 1" lip). Bake 10 minutes @ 375 or until golden brown.

Mix together and spread on cooled crust:

3/4 Cup Mayo
8 oz. plus 3 oz. Cream Cheese
1 pkg. Hidden Valley Ranch Salad Dressing Mix (milk kind)

Top with 1/2 cup each or combination of any 2 or 3 finely chopped broccoli, cauliflower, carrots, green pepper, celery, tomato.

Top with 1 cup grated Monterey Jack Cheese.

Bessie Agee
Betty Hoder
Dorothy Marunovich

OYSTER CRACKERS WITH DILL WEED MUNCHIES

1 box 13 oz.	Oyster Crackers
1 Cup	Lite Oil
1 pkg.	Hidden Valley Dressing Mix
2 T. or more	Dill Weed

Mix oil and Hidden Valley Dressing Mix, sprinkle in Dill Weed, pour over Oyster Crackers. Stir every half hour. Should be completely absorbed in about 3 hours and ready to serve.

Ginny McDonald

RUSSELL'S OAT BRAN MUFFINS

2¼ Cups	Oat Bran
1 Cup	Milk
¼ Cup	Honey
¼ Cup	Brown Sugar
1 Cup	Chopped Walnuts
1	Apple, grated
1 Tbl.	Baking Powder
2 Tbls.	Oil
½ Cup	Artificial Egg
	Blueberries

Bake 20 minutes @ 350° Makes 12 Muffins.

Betty Hoder

SWEET & SOUR MEAT BALLS

2 lbs.	Ground Beef
1	Slightly beaten Egg
1 large	Onion, grated
½ Cup	Bread Crumbs
	Salt to Taste
½ Cup	Chopped Nuts (Optional)

Mix all ingredients and shape into tiny meatballs. Brown gently in frying pan. Drain off fat.

Sauce:

1	12 oz. bottle Chili Sauce
1	10 oz. jar Grape Jelly
	Juice of 1 Lemon

Simmer all the sauce ingredients in small sauce pan until thoroughly blended. Then add to meatballs in a chafing or fondue pot. Cook on low heat about 15 minutes. Keep at low heat for buffet or cocktail serving. Have toothpicks, napkins handy.

Serve in Chafing Dish or Fondue Pot. Enjoy! Enjoy!

Liz Bogert

MARITA'S CHICKEN CASSEROLE

1	6 oz. pkg. Long Grain & Wild Rice Mi
½ Cup	Chopped Onion
½ Cup	Chopped Celery
1 Cup	Sliced fresh Mushrooms
2 T.	Olive oil
1 Can	Cream of Chicken Soup (or Mushroom)
½ Cup	Sour Cream
1/3 Cup	Dry White Wine
½ teas	Curry Powder
2 Cups	Diced cooked Chicken

Prepare rice mix according to package directions. Saute onion, celery and mushrooms in oil until tender. Stir in soup, sour cream, wine and curry. Stir in chicken and cooked rice. Bake, uncovered at 350° for 35 to 40 minutes. Serves 12.

Marita Caufman

Rice and Sausage Casserole

1 C. rice (uncooked)
1 lb. sausage
½ C. each— diced celery, green pepper and onion.
2 Cans Campbells chicken soup with rice undiluted.
1 can button mushrooms

Brown sausage, drain well; add to other ingredients. Do not season.
Bake 1½ hrs. in moderate oven.

Vivian Rhebeck

Chicken or Turkey Dish

6 C. chicken cooked and cubed
3 C. celery
2 Tbsp. minced onion
1 C. almonds, slivered
2 C. mayonaise

Mix together in casserole dish. Add 2 C. crushed potato chips and cheese on top.

Bake in 500 degree oven for 15 or 20 minutes in 9 X 13 pan.

Vivian Rhebeck

Taco Casserole

1 lb. hamburger
1 C. whole kernel corn
1 can chopped black olives
1 pkg. enchilada seasoning mix
1 jar Prego sauce
grated cheese for top of casserole

Brown hamburger, add all ingredients except cheese, and simmer 30 min. Put in casserole dish, add chee and bake at 350 degrees until cheese is melted.

Mary Lou Thompson

Crock Pot Chili

1½ lbs. lean ground beef
1 pkg. dry onion soup mix
1 16-oz. can whole tomatoes, chopped
1 15-oz. can tomato sauce
2 15-oz. cans kidney beans, drained
2-3 Tbsp. chili powder
1 clove garlic, minced
¼ tsp. pepper

Brown hamburger in skillet. Drain well. Put browned hamburger in crock pot. Add all other ingredients and stir well. Turn crock pot on "low" setting and allow to simmer 8-10 hours. Additional stirring is not necessary while on "low" setting.

Serves 6

Mary Lou Thompson

Hot Chicken Casserole

½ C. uncooked rice
3 C. cooked chicken (or shrimp) cubed
2 Tbsp. lemon juice
3/4 C. mayonaise
1 tsp. salt
2 C. celery cut diagonally
4 hard boiled eggs, chopped
1 Can cream of chicken soup
2 Tbsp. chopped green onion
2 small jars pimento (or 1 large jar)
1 C. sharp cheddar cheese
1½ C. crushed potato chips
2/3 C. Almonds

Cook rice. Mix all together except cheese, potato chips, and almonds. Spread on top before baking. 1st. almonds, 2nd cheese, 3rd crushed potato chips.

Put in refrigerator overnite, bake next day at 350 degrees for 1 hour or until bubbly.

Serves 8 - 10

Bessie Agee

Vegetable Lasagna

1 pkg. (8 oz) dry lasagna noodles
4 carrots (about 3/4 lb. total) ends trimmed, cut into ¼ inch thick slices
3 zucchini (about 1 lb. total), ends trimmed, cut into ¼ inch thick slices
2 Tbsps. olive oil or salad oil
1 medium size onion, chopped
½ lb. mushrooms, thinly sliced
1 tsp. each dry basil, dry thyme leaves, and dry oregano leaves
1 jar (32 oz) marinara sauce
2 pkgs. (10 oz) each, frozen chopped spinach, thawed
½ lb. ricotta cheese
3/4 lb. mozzarella cheese, shredded
¼ C. grated parmesan cheese

In a 5 to 6 qt. pan, bring 3 qts. water to a boil over high heat. Add noodles and carrots; cook 6 minutes. Add zucchini: cook until noodles are just tender to bite 4 to 5 minutes longer. Drain well.

In the same pan, combine oil, onion, mushrooms, basil, thyme, and oregano. Cook over high heat, stirring often, until onion is limp and liquid evaporates, 5 to 8 minutes. Stir in marinara sauce; set aside. Squeeze liquid out of spinach. Mix spinach and ricotta cheese; set aside.

In a shallow 2½ to 3 qt. baking dish, spread 1/3 of the sauce. Arrange ½ of the noodles over sauce. Sprinkle evenly on top ½ each of the vegetables, spinach mixture, and mozzarella cheese. Repeat layers, ending with sauce. Sprinkle with parmesan cheese. (If made ahead, cover and chill until the next day.)

Bake freshly assembled lasagna in 400 oven, 25 min. Bake cold lasagna, uncovered, in 350 oven, about 50 min. Let stand 5 minutes before serving. Makes 6 servings.

per serving: 580 calories; 29 g protein; 61 g carbo; 27 g fat; 59 mg chol; 1,365 mg sodium.

Peggy Taylor

Chops Casserole

2-½ lb. veal, pork or lamb shoulder chops
¼ C. flour
½ tsp. salt
1/8 tsp pepper
2 tbsp butter
2 tbsp. olive oil
½ C. dry white wine
2 medium onions, sliced in thin rings
1 clove garlic, minced
2 tbsp. chopped parsley
1 boullion cube dissolved in 1 C. hot water
2 medium potatoes, peeled and sliced ½ inch thick
salt & pepper to taste
1 lb. fresh mushrooms, sliced and washed
¼ tsp. rosemary, crushed

Combine salt, pepper and flour in bowl. Dust chops with flour. Heat butter and oil in frying pan over medium heat. Brown chops five minutes on each side, adding more oil if necessary. Remove when brown. In same pan add: wine and boullion. Bring to boil stirring to loosen brown bits. Set aside. Place potatoes on bottom of casserole, sprinkle with salt & pepper. arrange mushrooms and onions over potatoes. Top with chops. Pour wine mixture over all. Sprinkle with garlic and rosemary and parsley. Cover and bake at 350 degrees for 1-1/4 hour until chops and vegetables are tender. Check occasionally. Serve from casserole. Can be arranged and assembled one day ahead and refrigerate until ready to use. If refrigerated, allow 15 to 20 minutes extra baking time. Serves 4 to 6.

Betty Hoder

Zucchini & Sausage Dish

Brown 1 lb. sausage
Add 1½ C. minute rice
1½ lb. zucchini, sliced
½ C. thinly sliced onions

Cook and stir until lightly browned. Add 1 16 oz. can stewed tomatoes; 1 C. hot water; 3/4 tsp prepared mustard; 1 tsp garlic salt; dash of pepper

Cover and simmer for 20 minutes or so. Stir in 1 C. grated sharp cheese.

Irene Waara

Chicken Broccoli Casserole

4 lge. stalks broccoli, cut & boiled 4 to 5 minutes
1 boiled chicken or 4 breasts or leftover turkey
1 can chicken soup
1 C. shredded cheese (I prefer sharp cheese)

Grease 9 X 13 pan. Layer chicken & broccoli Heat soup & cheese until cheese melts. Pour over mixture and top with Progresso bread crumb - Italian style. Bake 350 degrees - 45 minutes.

Irene Waara

California Casserole

1 lb. ground beef
1 clove garlic (minced)
1 tsp salt
½ tsp pepper
1 tsp sugar
1 bunch green onions (chopped)
½ C. sliced black olives
1 Tbsp. butter or margarine
3 - 8oz cans tomato sauce
1 - 6oz can tomato paste
4 oz. cream cheese (softened)
1 C. sour cream
1 pkg. (8oz.) wide noodles
1 C. shredded cheddar cheese

Brown beef, add garlic, salt, pepper, tomato sauce, and tomato paste. Bring to boil stirring to break up meat. Simmer 15 minutes.

In bowl, combine cream cheese, sour cream, onions and olives.

Cook noodles, drain. Toss with butter. Spoon 1 C. meat mixture in greased 9 X 13 pan. Cover with noodles. Put cream cheese mixture on top. Layer again and cover with cheddar cheese on top.

Bake at 350 degrees for 25 to 30 minutes or until hot and bubbly.

Marlene Rognlin

SEAFOOD LASAGNA

½	lb.	lasagna noodles
1	T.	olive oil (salad oil)
2	Cans	Cream of Shrimp soup
2	Cans	(7 oz.) cans crab
1	C.	cream style cottage cheese
1		8 oz. package, cream cheese
1		large onion, chopped
1		egg
2	teas.	basil
1	teas.	salt
¼	teas.	pepper
4		ripe tomatoes, peeled and sliced
2	teas.	sugar
1	C.	grated cheddar cheese

Cook noodles as directed. Add oil to keep from sticking. Drain, cover with cold water.

Heat soup, stir in crab and heat until bubbly. Blend cottage cheese, cream cheese, onion, egg, basil, salt and pepper. Line bottom of lightly oiled baking dish (13X9X2) with layer of noodles. Top with half of cheese mixture, another layer of noodles and then all crab-shrimp sauce. Cover with more noodles, cheese mixture. Bake at 350° for 15 minutes. Arrange tomatoe slices on top; sprinkle with sugar. Bake 15 minutes. Sprinkle grated cheese on top. Bake 45 minute until crusty.

Margaret Welch

CHICKEN CASSEROLE

1 can	Cream of Chicken soup
3/4 C.	milk
¼ teas.	salt
2 C.	cooked chicken or turkey
1	package frozen broccoli, cauliflower, carrots (thawed and drained)
1 C.	shredded cheddar cheese (or more)
1 can	(2.8 oz.) french fried onions

Combine soup, milk, salt, chicken, vegetables, ½ cup cheese and ½ can onions.

Spread into 8X10 pan. Bake uncovered 20 minutes at 425°.

Combine: 1 cup Bisquit mix, 1 egg (slightly beaten), ¼ cup milk.

Spoon over chicken mixture in lattice design or drop biscuits. Bake uncovered 20 minutes, at 425°. Top with remaining cheese and onions. Bake 3 to 5 minutes.

Judy Johnson

WESTERN MEAL IN ONE

Saute 5 minutes: 1 lb. browned hamburger; 1 clove garlic (minced); 1 teas. salt; 1 green pepper (chopped); 1 large onion (chopped fine); 1 teas. chili powder.

Add: 1 can stewed tomatoes; 1 can kidney beans; 3/4 C rice (uncooked).

Place in casserole. Bake uncovered 45 min. at 350°. Add: ¼ C chopped olives; 3/4 C shredded cheddar. Heat until cheese melts.

Judy Johnson

DEEP SEA DELIGHT

serves 6 to 8

8 oz.	egg noodles
1 C.	Campbells mushroom soup
1 can	(6½ oz.) albacore tuna
1 can	(1 lb.) asparagus tips
2 T.	green pepper (chopped)
1 T.	pimiento
1 T.	green onion (chopped)

Cook noodles in salted water with 1 T. oil. Drain and rinse. Layer in greased casserole, starting with noodles, tuna, green pepper, asparagus, pimiento, mushroon soup (diluted with ¼ can milk), cheese. Finish with cheese and green onion on top. Bake at 350° for 45 minutes or until it bubbles. Leave lid on until dish is hot, then off to brown. This is easy to enlarge to serve more.

Bessie Agee

CHICKEN A L'ORANGE

Serves 4

1 lb.	boneless, skinned chicken breast
2 C.	fresh orange juice
4 T.	lite soy sauce
½ teas.	powdered ginger
	orange slices for garnish

Preheat oven to 375°. Rinse chicken and pat dry with paper towels. Mix together: orange juice, soy sauce and ginger. Place in a small saucepan. Bring to boil, then lower heat and simmer for 5 minutes or until thickened. Watch carefully so that the mixture does not evaporate too much. Brush the chicken with the glaze and place in oven proof dish. Bake uncovered for 25 min., basting occasionally.

Display on platter. Decorate with fresh orange slices. Serve with brown rice. Pour the extra glaze over the rice.

Lorraine Snider

EGGS FANTASTIC

12	eggs
6 T.	sour cream
	salt and pepper

Mix in blender for 1 minute. Pour into 9X13 baking dish. Bake at 400° for 10 minutes, or until set. (I lay a thin sheet of foil loosely over the top to keep from browning).

Top with:

1 lb.	browned link sausage, diced
1 or 2	4 oz. cans chopped green chilis
1	4 oz. can sliced mushrooms
	chopped green onion

And last:

generously with grated cheese - cheddar, jack, or both

May be refrigerated 1 or 2 days at this point. Bake at 350° until heated through and cheese melts.

Betty Hoder

TEXAS STEW

12 servings

1½ lb.	lean ground beef
1 lb.	chicken parts (cubed breast)
3/4 lb.	pork sausage links (cut up)
2 T.	oil for frying
1	small onion, thinly slice or dice
4	large garlic cloves, minced
1	green pepper chopped
3	celery stalks, sliced
2 cans	(16 oz. ea.) stewed tomatoes, undrained
1 can	(27 oz.) dark red kidney beans, undrain
1 can	(15½ oz. dark red kidney beans, undrain
2 cans	(13¾ oz. ea.) beef broth
1 can	(4 oz.) green chili peppers, diced
1 can	(16 oz.) small whole onions, drained
1 can	(16 oz.) extra large, pitted ripe olives, drained and sliced in half.
1 can	(16 oz.) whole kernel corn, drained
1 teas.	cumin
1	bay leaf
4 T.	(rounded tablespoons) chili powder
1 teas.	salt, or to taste

1. Brown ground beef in large dutch oven. Drain off fat.
2. Meanwhile, brown chicken parts and sausage in a small amount of oil in a large skillet. Place sausage and chicken in dutch oven with beef.
3. Add a little more oil to the skillet and saute onion, garlic, green pepper and celery until tender. Add the sauteed vegetables to the dutch oven using slotted spoon.
4. Add all canned ingredients and seasonings and blend well. Cover and bring to a slight boil. Uncover and stir; lower heat and simmer for 1½ hours, stirring occasionally. Serve in soup bowls.

Lynda Adams

HUNGARIAN BAKED CHICKEN

4 to 6 servings

¼ C.	butter (½ stick)
1	broiler-fryer chicken (about 3 lbs.) cut up
	Paprika
1	small head green cabbage (about ½ lbs) cored and cut into ½ inch slices.
	Salt and pepper
2	red cooking apples, cored and sliced
1	medium onion, thinly sliced
1 T.	grated lemon peel
2 teas.	caraway seed
1 teas.	sugar
1½ C.	(6 oz.) shredded Swiss cheese

Melt butter in a large skillet with a cover. Dust chicken lightly with paprika. Brown chicken on all sides over medium heat. Cover; reduce heat. Cook chicken 30 minutes. Meanwhile, preheat oven to 375° F. Place cabbage slices on bottom of buttered 13X9 baking dish. Sprinkle with salt and pepper. Cover dish with aluminum foil. Bake covered 20 minutes or until cabbage is almost tender. Remove cabbage from oven. Uncover and arrange apples and onion over cabbage. Sprinkle with lemon peel, caraway seed and sugar. Place chicken pieces over top. Cover with foil and continue baking 25 to 30 minutes longer, or until cabbage and chicken are tender. Remove from oven; uncover. Sprinkle with cheese. Return to oven just until cheese is melted, about 5 minutes.

Ruth Ellison

PINEAPPLE CHERRY DESSERT

1 20 oz can Wilderness Cherry Pie Mix
1 20 oz can crushed pineapple
1 10 oz box white cake mix
1 cup butter
1 cup pecan pieces

Spread fruit on bottom of 11x13 baking dish. Sprinkle cake mix evenly on top.
Drizzle melted butter on top of cake mix
Spread pecan pieces over top.
Bake 350' oven for 1 hour.
Garnish with whip cream or ice cream.

Ginny McDonald

FRANGO DESSERT

Cream 1/2 lb butter
2 cups powdered sugar
3 egg yolks
Add 1 1/2 squares melted chocolate
1 teaspoon vanilla
Fold in: 3 stiffly beaten egg whites
and 1/2 cup chopped nuts
Crush 1/2 lb vanilla waters. Place half of the crumbs in bottom of 9X13 pan. Place the chocolate mixture and remainings crushed vanilla wafers on top. Refrigerate for 12 hours.

Betty Hoder

EGGNOG POUND CAKE

Packaged cake mix and commercial eggnog are the shortcuts to this richly flavored moist Christmas cake.

About 2 tablespoons soft butter or margarine
1/2 cup sliced almonds
1 package (about 1 lb. 2 1/2 oz)yellow cake mix
1/2 teaspoon nutmeg
2 eggs
1-1/2 cups commercial eggnog
1/4 cup(1/8 lb.)butter or margarine, melted;
2 tablespoons rum or 1/4 teaspoon rum flavoring

Generously grease a 10 inch tube or bundt pan with the soft butter. Press almonds against the buttered sides and bottom; set pan aside.
Using an electric mixer or a wooden spoon, combine cake mix, nutmeg, eggs, eggnog, melted butter and rum in a large mixing bowl until blended.
Beat batter until smooth and creamy, about 4 minutes at medium speed with electric mixer or about 450 strokes by hand. Pour batter into prepared pan. Bake in a 350° oven for 45 to 55 minutes or until a long wooden skewer inserted in the thickest portion comes out clean. Cool in pan 10 minutes; invert cake onto a rack and cool thoroughly. Serves 10 to 12.

Peggy Taylor

CARROT CAKE

1-1/2 cup salad oil
2 cups sugar
5 eggs
sift together the following 5 ingredients:
2 1/4 cup flour
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon soda
2 cups grated carrots
1 can(8ounce) crushed pineapple
1/2 cup chopped nuts

In large bowl beat oil and sugar. Add eggs one at a time--beating well after each addition.
Add sifted dry ingredients with vanilla, carrots, pineapple and nuts to sugar mixture.
Pour into 14x10 pan(I use my Lasagne pan) Bake 350' oven until toothpick inserted comes out clean.

Frosting:
1-8oz pkg cream cheese(softened)1/2 stick margarine(softened)2 teaspoons vanilla
1 box sifted powdered sugar
Beat well cream cheese and margarine. Add powdered sugar gradually and vanilla. Beat until smooth.
(recipe serves large crowd --frosting recipe may be cut in half as makes a large amount of frosting)

Viv Rhebeck
Dorothy Marunovich

IMPERIALS (COOKIES)

2 cubes Imperial Margarine
3/4 cup sugar
1/2 t soda
1/2 t white vinegar
1/2 t vanilla

Beat with electric mixer for 15 minutes.
Fold in and mix:
1 1/2 cup flour(sifted)
1/2 cup chopped nuts

Drop by spoonful on ungreased baking sheet. Bake @350° for 20 minutes.

Bessie Agee

BANANA AND APPLE LOAF

(preheat oven 350') Makes 20 slices

2 eggs
2 very ripe medium bananas
1 t vanilla extract
2 t apple pie spice
1/2 cup sugar
1 t baking soda
2 t double acting baking powder
2 cups whole wheat pastry flour
1/2 t salt
1/2 cup raisins
2 medium apples, unpeeled, cord and chopped

In food processor or electric mixer, beat eggs, bananas, vanilla and sugar. Sift flour, apple pie spice, baking powder, baking soda and salt; add to banana mixture being careful not to over mix. Fold in the raisins and apples. Spoon into nonstick loaf pan lightly sprayed with cooking spray. Bake @350' for 40-50 min. Loaf is done when toothpick inserted comes out clean. Remove pan to wire rack. Let cool 10-15 min. before turning it out onto rack. Cool completely before cutting. (it will continue to cook as it cools.)

Lorraine Snider

SIMPLE CHOCOLATE SAUCE

7 oz semisweet chocolate, broken into small pieces
1 cup heavy cream
1/4 cup coffee liqueur, Tia Maria or Kahlua
2 teaspoons brandy(optional)

In a small sauce pan, melt the chocolate with cream and liqueur over low heat, stirring occasionally until smooth. Let cool before serving. Store in refrigerator. To serve after refrigeration: warm with container placed in hot water. Stir and serve.
Makes 1-1/2 cups.

Bessie Agee

PUMPKIN DESSERT

1 29 oz can pumpkin
1 12 oz can evaporated milk
1 cup sugar
3 eggs
2 T cinnamon

Combine all the above ingredients until smooth and pour into a greased 9x13 pan. Sprinkle 1/2 box yellow cake mix on top of pumpkin. Melt 3/4 cup margarine and pour on top of cake mixture. Sprinkle 1 cup chopped nuts on top of mixture. Bake 350' 50-60 minutes. Serve with Cool Whip

Marlene Rognlin

STRAWBERRY DESSERT

Combine:

1 1/2 cup	flour
2 tsp	sugar
1/2 cup	Wesson oil
1/2 tsp	salt
2 tbs	milk (or more)
1/4 cup	chopped walnuts

Pour into 10x13 pan. Bake at 425 for 10 minutes.

Filling:

Beat until frothy 2 egg whites. Slowly add a pinch of salt, juice of 1 lemon, 1 cup sugar and 1 (10 Oz) pkg frozen strawberries partially defrosted. Beat at high speed 15 minutes (in large mixing bowl) Fold in 1/2 pint whipping cream which has been whipped.

Pour into shell and freeze. Serves 12(or more if a light dessert is required.

Betty Hoder

CARROT BARS

2 cups	flour	1 1/4 cup	oil
3/4 tsp	salt	3 tsp	cinnamon
4	eggs	2 cups	sugar
2 tsp	soda	3 jars	strained (canned baby food) carrots

Mix thoroughly and bake 20-25 minutes at 350 on ungreased jelly roll pan. When cool--frost with 3 oz Philadelphia Cream cheese, 1 stick margarine,(soft) 2 tsp vanilla, 2 cups powdered sugar.

Marlene Rognlin

CHOCOLATE SUNDAE PIE (2 pies)

1 can	evaporated milk
4	egg yolks
2/3 cup	sugar
1/2 tsp	nutmeg
1/2 tsp	vanilla
1/8 tsp	salt
1 pkg	gelatin
3 tbs	cold water
4	egg whites
1/4 cup	grated cheese
1 cup	sweetened whipping cream

heat milk in double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour the hot milk over the egg mixture. Return to double-boiler and cook until consistency of thick cream. Remove from heat. Add the gelatin which has been soaking 5 minutes in cold water. Add vanilla and cool. When cool and ready to set beat with egg beater and add stiffly beaten egg whites. Pour in baked pie shell and set. Top with whipped cream and sprinkle with grated chocolate.

Margaret Welch

PEANUT BUTTER PIE

Cream 8 oz cream cheese
1 cup crunchy peanut butter
1 cup sugar
1 cup whipping cream, whipped
1 tsp vanilla

Pour into graham cracker crust. Pour Hot Fudge Chocolate sauce over top. Freeze.

Betty Hoder

RASPBERRY RIBBON PIE

1- 3 oz pkg	Raspberry jello
1/4 cup	sugar (granulated)
1 1/4 cup	boiling water
1-10 oz pkg	frozen raspberries
1 tbs	lemon juice
1-3 oz pkg	cream cheese
1/3 cup	powdered sugar
1 tsp	vanilla
dash	salt
1 cup	whipped cream
1	9 or 10 inch pastry shell, cooled.

Red Layer: Dissolve gelatin and granulated sugar in boiling water. Add frozen berries and lemon juice. Stir until berries thaw. Chill until partially set.

White Layer: Meanwhile, blend soft cream cheese, powdered sugar, vanilla and salt. Fold in a small amount of whipped cream, then fold in remainder. Spread 1/2 of the white cheese mixture over bottom of pastry shell. Cover with 1/2 the red gelatin mixture. Repeat layers. Chill until set.

Irene Waara

COCONUT COOKIES

Beat together 1/2 cup margarine and 1 cup of suger. Add 1 egg and 1 1/2 tsps coconut extract. Fold in 1 cup Bisquick and 1 1/2 cups potato buds (instant potatoes). Drop by tsp on ungreased cookie sheet. Leave space--they really spread. Bake 325 for 15 min.

Sheri Claywell

OATMEAL CARMELITAS

14 oz pkg	Caramels
1/2 cup	Evaporated milk
2 cups	Flour
2 cups	Quick cook rolled oats
1 1/2 cups	Brown sugar (packed)
1 tsp	Soda
1/2 tsp	Salt
1 cup	Melted butter
2 cups	Chocolate chips
1 cup	Chopped walnuts

Melt caramels with milk. Cool slightly. Combine remaining ingredients (except choc. chips and nuts) with caramels and milk. Press 1/2 of oatmeal mixture in greased 9x13 pan. Bake at 350 for 10 minutes. Sprinkle with chocolate chips and nuts. Then drizzle caramel mixture on top. Cover with rest of oatmeal crumbs. Press lightly and bake for 15-20 minutes. Co refrigerate and cut.

Sheri Claywell

DIVINITY

3	egg whites	Pinch	salt
3 cups	sugar	1/4 tsp	cream of tartar
1/2 cup	white Karo	1 1/2 tsp	vanilla
1/2 cup	water	Nuts.	

Combine sugar, Karo, water and salt. Stir until dissolved, over high heat. Cover and boil one minute. Pour approximately 1/2 cup of hot syrup over the egg whites which have been beaten stiff with the cream of tartar. Cook remaining syrup until it makes a loud cracking sound when a small amount is poured into cold water. Add remaining syrup to egg white mixture, beating with electric mixer until candy beco mes too stiff for mixer. Blend in flavoring and chopped nuts. Continue beating candy with wooden spoon until stiff ar loses its gloss. Drop by spoonfuls onto waxed paper and top with quarter of walnut. NOTE: If candy becomes dry after a day or two, place in tightly covered container and it will become moist.

Betty Hoder

POPPY SEED CAKE

1 package Duncan Hines Lemon Supreme Cake Mix
1 package Large Jello Instant Lemon Pudding
4 eggs(room temperature)
1/2 cup Wesson Oil
1 cup hot water
1 tablespoon grated orange rind
1/2 cup poppy seeds

Mix for 5 minutes on medium speed with electric mixer. Bake in well greased Bundt pan @350' approx. 50 minutes.

Frost with a butter, powder sugar, cream frosting.

Lynda Adams

BROWNIES

1/2 cup margarine
4 eggs
1 cup &1 Tablespoon flour
1/4 teaspoon salt
1 cup sugar
1 teaspoon vanilla
1/2 teaspoon baking powder
1#can chocolate syrup
1/2 cup nuts(chopped)

TOPPING

6 Tablespoons **ole**
1 cup sugar
1 teaspoon vanilla
6 tablespoons milk
1/2 cup semisweet chocolate chips

Beat all sugar until fluffy
add eggs two at a time
add vanilla and beat until fluffy
Stir in chocolate syrup
Add flour, baking powder and salt.
Add nuts
Pour into 15x10 jelly roll pan and bake @350° for 22-25 minutes. Cool--add to'ping.

TOPPING

Combine all sugar& milk in sauce pan.
Stir, bring to boil--boil 30 seconds
Add chocolate chips--<u>stir</u> until it thickens
Cool-add vanilla and spread over brownies.

Makes 5 dozen(2-1/2x1 inch bars)

Rosie Hall
Orah Veldkamp

BEST RUM CAKE EVER

1 tsp sugar
1 cup dried fruit
1 tsp soda
2 large eggs
lemon juice
1 or 2 quarts of rum
brown sugar
1 cup butter
baking powder
nuts

Before starting, sample rum to check quality. Good, isn't it? Now proceed. Select large mixing bowl, measuring cup, etc. Check rum again. It must be just right. To make sure rum is of proper quality, pour one level cup into a glass and drink it as fast as you can. Repeat. With electric mixer, beat one cup of butter in a large fluffy bowl. Add one seaspoon of thugar and beat again. Meanwhile, make sure rum is still all right. Try another cup. Open second quart if necessary. Add leggs, 2 cups fried druit and beat till high. If druit gets stuck in beaters, pry loose with drewscriber. Sample rum again, checking for tonscisticity. Next sift 3 cups pepper or salt (really doesn't matter). Sample rum. Sift 1/2 pint lemon juice. Fold in chopped butter and strained nts. Add 1 bablespoot of brown thugar--or whatever color you can find. Wix mell. Grease oven. Turn cake pan to 350 gredees. Pour mess into boven and ake. Check rum again and bo-to-ged.

Anonymous